

INSTALLATION INSTRUCTIONS

GAS RANGES

READ AND SAVE THESE INSTRUCTIONS

INSTALLATION AND SERVICE MUST BE PERFORMED BY A QUALIFIED INSTALLER

IMPORTANT: Save these instructions for the local electrical inspector's use.

WARNING:

- If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.
- This appliance must be properly grounded.

FOR YOUR SAFETY:

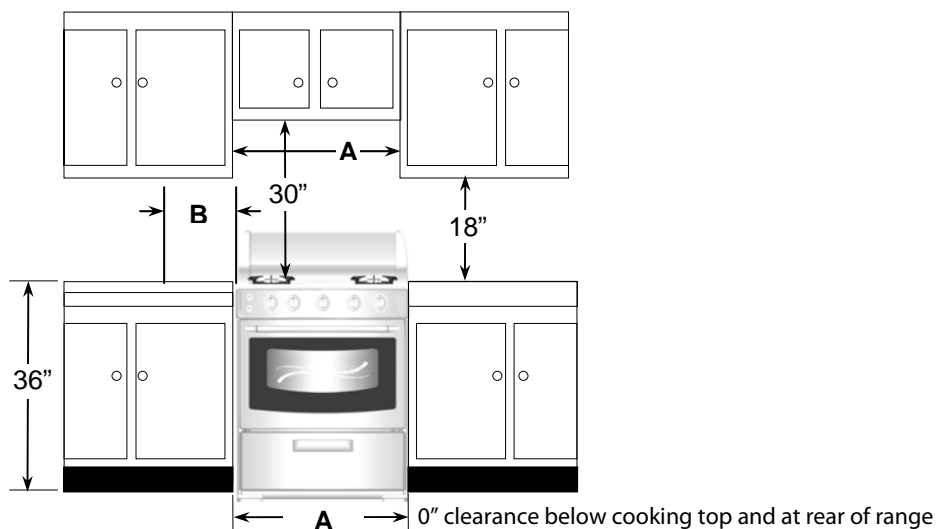
- Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS:**
 - Do not try to light any appliance.
 - Do not touch any electrical switch; do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, servicer or the gas supplier.



WARNING

- All ranges can tip.
- Injury to persons could result.
- Install anti-tip device packed with range.
- See Installation Instructions.

Clearances and Dimensions



- A= 20" or 30" (it depends the model)
- B= 6" is the recommended spacing to heat-sensitive surfaces on either side of range above 36" height.

TYPICAL CABINET INSTALLATION

- Location – Check location where the range will be installed. Check for proper electrical and gas supply, and the stability of the floor.
- Dimensions that are shown must be used. Given dimensions provide minimum clearance. Contact surface must be solid and level.

Follow all dimension requirements provided bellow to prevent property damage, potential fire hazard, and incorrect countertop and cabinet cuts.

- Make sure the cabinets and wall covering around the range can withstand temperatures (up to 200°F) generated by the range.
- 30" minimum clearance between cooking surface and bottom of unprotected wood or metal cabinet
- 24" minimum clearance when bottom of wood or metal cabinet is protected by not less than ¼" flame retardant millboard covered with not less than No. 28 MSG sheet steel, 0.015" stainless steel, 0.024" aluminum or 0.020" copper
- 18" minimum clearance upper cabinet to countertop.
- To reduce the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cook-top should be avoided. If cabinet storage space is to be provided above the cook-top, the risk can be reduced by installing a range hood that sticks out at least 5" beyond the front of the cabinets. Cabinets installed above a cook-top must be no deeper than 13".
- 1" minimum to wall on either side of range above 36" height.

Provide Proper Fuel Type

Before Proceeding: Your range is preset to operate on natural gas only. All models are shipped with convertible with parts and conversion instructions.

CAUTION: DO NOT attempt to convert this range to LP/Propane settings without the proper LP/Propane conversion kit provided with the range. Follow all instructions provided with the conversion kit.

Important Notes:

TO INSTALLER:

- Read all instructions contained in these installation instructions before installing range.
- Remove all packing material from the oven compartments before connecting the gas and electrical supply to the range.
- Observe all governing codes and ordinances.
- Leave installation instructions with homeowner.
- Proper installation is the responsibility of the installer.

TO HOMEOWNER:

- Keep installation instructions for future reference.

IMPORTANT SAFETY INSTRUCTIONS

Installation of this range must conform to local codes or, in the absence of local codes, with the National Fuel Gas Code ANSI Z223.1 – latest edition when installed in the United States.

This range has been design certified by CSA International. As with any appliance using gas and generating heat, there are certain safety precautions you should follow. You will find them in the Use & Care Manual, read it carefully.

- **Be sure your range is installed and grounded properly by a qualified installer or service technician.**
- **This range must be electrically grounded in accordance with local codes or, in their absence, with the National Electrical Code ANSI/NFPA No.70 – latest edition when installed in the United States.** See Grounding Instructions.
- **Before installing the range in an area covered with linoleum or any other synthetic floor covering, make sure the floor covering can withstand heat at least 90°F above room temperature without shrinking, warping or discoloring.** Do not install the range over carpeting unless you place an insulating pad or sheet of ¼-inch thick plywood between the range and carpeting.
- **Make sure the wall covering around the range can withstand the heat generated by the range.**
- **Do not obstruct the flow of combustion air at the oven vent nor around the base or beneath the lower front panel of the range.** Avoid touching the vent openings or nearby surfaces as they may become hot while the oven is in operation. This range requires fresh air for proper burner combustion.

CAUTION: Never leave children alone or unattended in the area where an appliance is in use. As children grow, teach them the proper, safe use for all appliances. Never leave the oven door open when the range is unattended.

WARNING: Stepping, leaning or sitting on the doors or drawer of this range can result in serious injuries and can also cause damage to the range.

- **Do not store items of interest to children in the cabinets above the range.** Children could be seriously burned climbing on the range to reach items.
- **To eliminate the need to reach over the surface burners, cabinet storage space above the burners should be avoided.**
- **Adjust surface burner flame size so it does not extend beyond the edge of the cooking utensil.** Excessive flame is hazardous.
- **Do not use the oven as a storage space.** This creates a potentially hazardous situation.
- **Never use your range for warming or heating the room.** Prolonged use the range without adequate ventilation can be dangerous.
- **Do not store or use gasoline or other flammable vapors and liquids near this or any other appliance.** Explosions or fire could result.

WARNING: DO NOT MAKE ANY ATTEMPT TO OPERATE THE ELECTRIC IGNITION OVEN DURING AN ELECTRICAL POWER FAILURE. RESET ALL OVEN CONTROLS TO “OFF” IN THE EVENT OF A POWER FAILURE.

- The electric igniter will automatically re-ignite the oven burner when power resumes if the oven thermostat control was left in the “ON” position.
- When an electrical power failure occurs during use, the surface burners will continue to operate.
- During a power outage, the surface burners can be lit with a match. Hold a lighted match to the burner; then slowly turn the knob to the LITE position. Use extreme caution when lighting burners this way.

NORMAL INSTALLATION STEPS

1. Before Starting

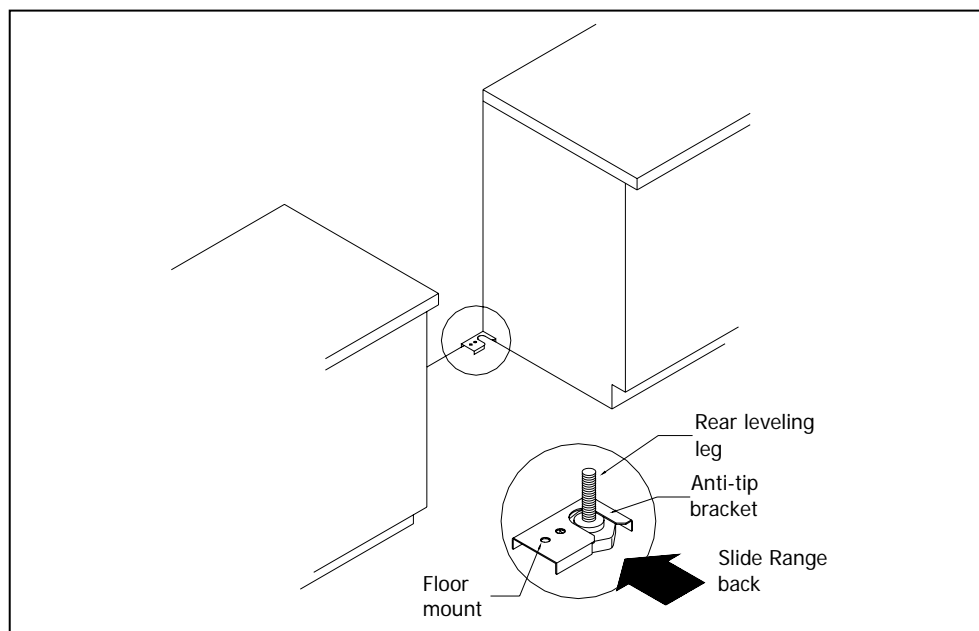
PARTS INCLUDED	TOOLS YOU WILL NEED
<ul style="list-style-type: none">• Anti-Tip bracket• Anchor sleeves• Bolts	<p>For leveling legs and Anti-tip bracket:</p> <ul style="list-style-type: none">• Adjustable wrench or channel lock pliers• Electric or hand drill• Wood floors: 3/16" drill bit• Concrete/ceramic floors: 13/32" carbide-tipped masonry drill bit• 3/8" nut driver <p>For gas supply connection:</p> <ul style="list-style-type: none">• Pipe wrench <p>For burner flame adjustment:</p> <ul style="list-style-type: none">• Phillips head and blade-type screwdrivers <p>For gas conversion (LP/Propane or Natural)</p> <ul style="list-style-type: none">• Open end wrench – 1/2" <p>Additional materials you will need:</p> <ul style="list-style-type: none">• Gas line shut-off valve• Pipe joint sealant that resist action of LP/Propane gas• A new flexible metal appliance conduit (1/2" NPT x 3/4" or 1/2" I.D.) must be design certified by CSA International. Because solid pipe restricts moving the range we recommend using a new flexible conduit (4 to 5 foot length) for each new installation and additional reinstallations• Always use the 2 new flare union adapters (1/2" NPT x 3/4" or 1/2" I.D.) supplied with the new flexible appliance conduit connection of the range.• Tape measure• Safety glasses• Pencil• Level• Hammer (may be needed for anchors)

2. Anti-Tip Bracket Installation Instructions

- To reduce the risk of tipping of the range, the range must be secured to the floor by properly installed anti-tip bracket and screws packed with the range. Failure to install the anti-tip bracket will allow the range to tip over if excessive weight is placed on an open door or if a child climbs upon it. Serious injury might result from spilled hot liquids or from the range itself.
- If range is ever moved to a different location, the anti-tip bracket must be also moved and installed with range.
- Instructions are provided for installation in wood or cement fastened to the floor. When fastening to the floor, be sure that screws do not penetrate plumbing.

Anti-tip bracket installation:

1. The anti-tip bracket must be installed to hold the right rear leg of range.
2. **If the range is placed into a range opening**, place the anti-tip bracket so that the closed edge of the bracket is against the rear wall and its right side against cabinet adjacent.
3. **If the range is not placed into a range opening**, just place the anti-tip bracket so that the closed edge of the bracket is against the rear wall.
4. **To mount anti-tip bracket to wood floor**, use the bracket to mark where to drill mounting holes. Use a drill with a 1/8" drill bit to drill the two holes. Use the two screws provided to fasten anti-tip bracket to floor.
5. **To mount anti-tip bracket to concrete or ceramic floor**, use the bracket to mark where to drill mounting holes. Use a drill with a 3/16" drill bit to drill the two holes. Tap plastic anchors into mounting holes in floor with hammer. Line up holes in anti-tip bracket with holes in floor. Use the two screws provided to fasten anti-tip bracket to floor.
6. Move range close to opening. Plug the power supply cord into the grounded outlet and gas supply line.
7. Move range into position making sure right rear leveling leg slides into anti-tip bracket.



3. Level and Position Range

Level range by adjusting the 2 leveling legs with a wrench. Note: A minimum clearance of 1/8" is required between the bottom of the range and the leveling leg to allow room for bracket.

Use a spirit level to check your adjustments. Slide range back into position. Check that rear-leveling leg is inserted into and fully secured by the Anti-tip bracket by grasping the top rear edge of the range and carefully attempt to tilt it forward.

4. Provide an adequate gas supply

This unit is pre-set to operate on 4" natural gas manifold pressure. A convertible pressure regulator is connected to the manifold and must be connected in series with the gas supply line. If the LP/Propane conversion kit has been used, follow instructions provided with the kit for converting the pressure regulator to LP/Propane use.

Care must be taken during installation of range not to obstruct the flow of combustion and ventilation air.

For proper operation, the maximum inlet pressure to the regulator should be no more than 14 inches of water column pressure. The inlet pressure to the regulator must be at least 1 inch greater than regulator manifold pressure. Example: If regulator is set for natural gas 4-inch manifold pressure, inlet pressure must be at least 5 inches; if regulator has been converted for LP/Propane gas 10 inches manifold pressure, inlet pressure must be at least 11 inches.

Leak testing of the appliance shall be conducted according to the instructions in step 6g.

The gas supply line should be ½" or ¾" I.D.

5. Seal the openings

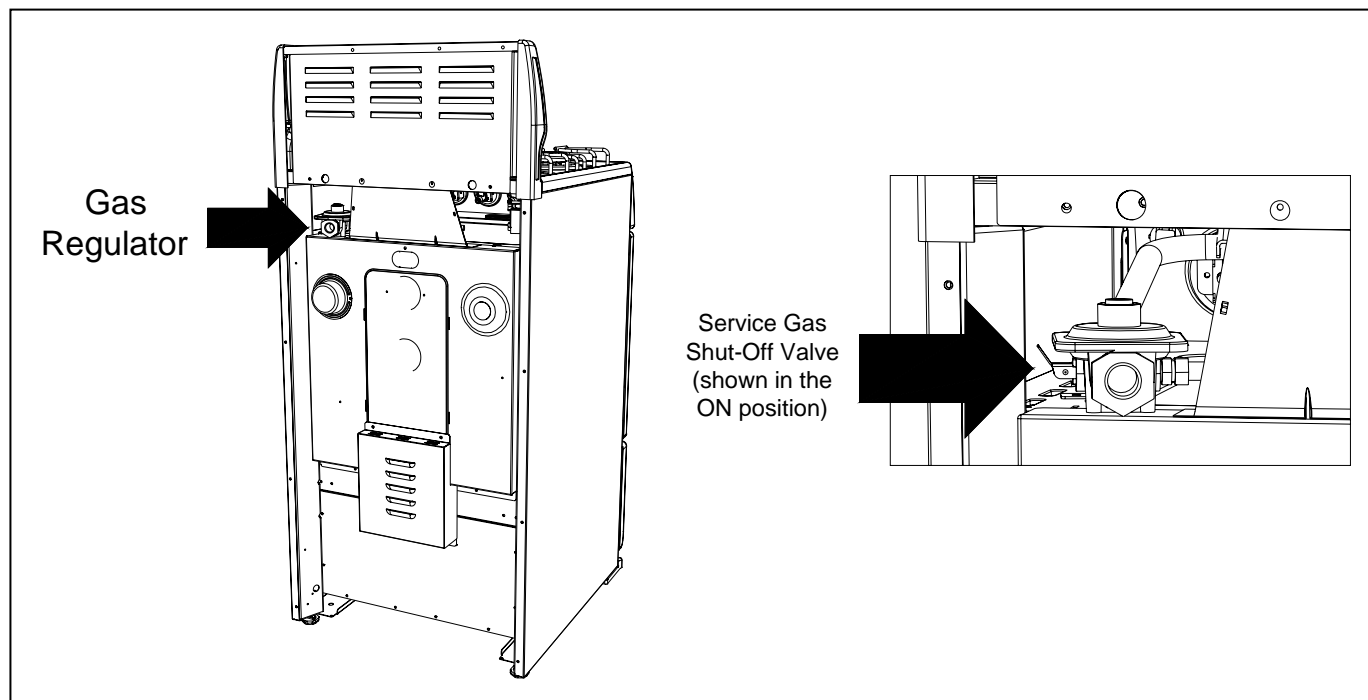
Seal any opening in the wall behind the range and in the floor under the range after gas supply line is installed.

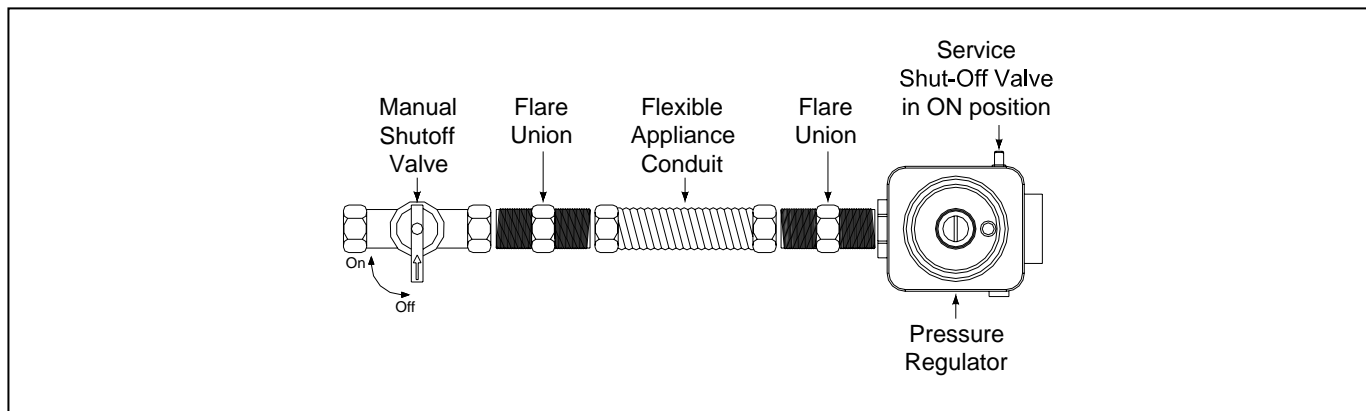
6. Connect the range to the gas supply

To prevent leaks, put a pipe joint sealant on all male (outside) pipe threads.

Your regulator is in the location show below.

CAUTION Do not allow regulator to turn on pipe when tightening fittings.





BE SURE LEVER IS IN THE ON POSITION WHEN INSTALLATION IS COMPLETE

- Install an external manual gas shut-off valve to gas supply line in an easily accessible location outside of the range. Be sure you know and where to shut-off the gas supply to the range.
- Install $\frac{1}{2}$ " flare union adapter to pressure regulator.
- Attach appliance conduit to flare union on regulator.
- Install flare union adapter to external manual shut-off valve.
- Attach appliance conduit to flare union on shut-off valve.
- Make sure service shut-off on pressure regulator is in ON position.
- Check for leaks. Turn the gas supply on to the range and use a liquid leak detector at the joints and conduits to check for leaks in the system.

WARNING Do not use a flame to check for gas leaks.

Checking manifold Gas Pressure

Disconnect the range and its individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 14" of water column pressure (approximately $\frac{1}{2}$ " psig)

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 14" of water column pressure (approximately $\frac{1}{2}$ " psig)

If it should be necessary to check the manifold gas pressure, connect monometer (water gauge) or other pressure device to the top burner right rear orifice. Using a rubber hose with inside diameter of approximately $\frac{1}{4}$ ", hold tubing down tight over orifice. Turn burner valve on.

For an accurate pressure check have at least 2 other top burner burning. Be sure the gas supply (inlet) pressure is at least one inch above specified range manifold pressure. The gas supply pressure should never be over 14" water column. When properly adjusted for Natural Gas the manifold pressure is 4" (For LP/Propane Gas the manifold pressure is 10")

7. Read electrical connection details below and connect electricity to range

WARNING Before servicing, disconnect electrical supply at circuit breaker, fuse or power cord.

Electric requirements:

An individual properly grounded and polarized branch circuit protected by 15 amp. Circuit breaker or time delay fuse. See serial plate for proper voltage.

Extension Cord Precautions:

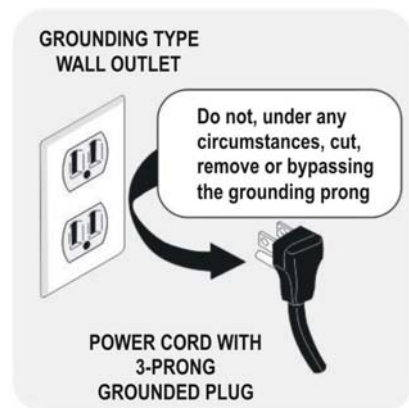
Because of potential safety hazards under certain conditions, we strongly recommend against the use of any extension cord. However, if you still elect to use an extension cord, it is absolutely necessary that it be a UL listed 3-wire grounding type appliance extension cord and that the current carrying rating of the cord in amperes be equivalent to or greater than the branch circuit rating.

WARNING PLEASE READ CAREFULLY. For personal safety, this product must be properly grounded.

Grounding Instructions

The power cord of this appliance is equipped with a 3-prong (grounding) plug that mates with a standard 3-prong grounding wall receptacle to minimize the possibility of electric shock hazard from this appliance. The customer should have the wall receptacle and circuit checked by a qualified electrician to make sure the receptacle is properly grounded and polarized.

Preferred Method



Where a standard 2-prong wall receptacle is encountered, it is the personal responsibility and obligation of the customer to have it replaced with a properly grounded 3-prong wall receptacle.

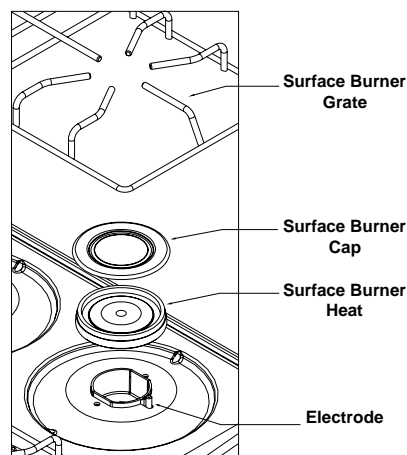
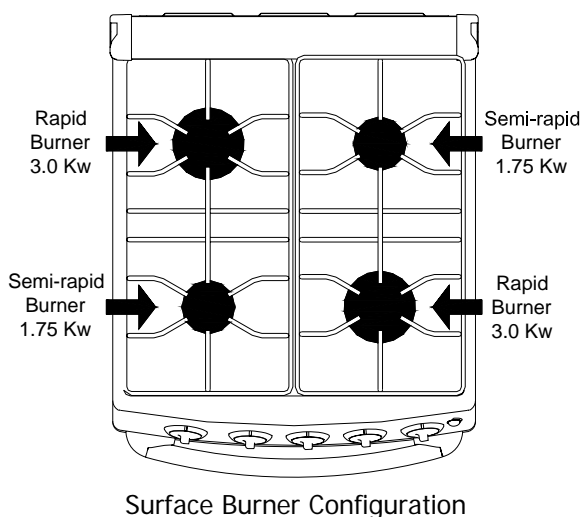
DO NOT, UNDER ANY CIRCUMSTANCE, CUT OR REMOVE THE THIRD (GROUND) PRONG FROM THE POWER CORD.

OPERATION OF SURFACE BURNERS

8. Installation of Burner Cap Assembly

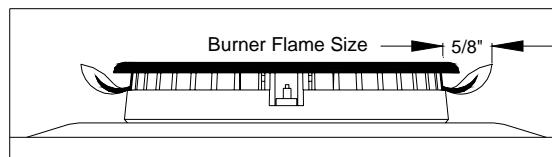
Your range is equipped with a combination of the sealed burner. Be sure to place the correct burner cap at on all 4 or 6 surface burner locations:

- Install the surface burner heads
- Install the surface burner caps
- Install the burner grates



9. Electric Ignition Surface Burners

Operation of electric igniters should be checked after range supply line connectors have been carefully checked for leaks and range has been connected to electric power.

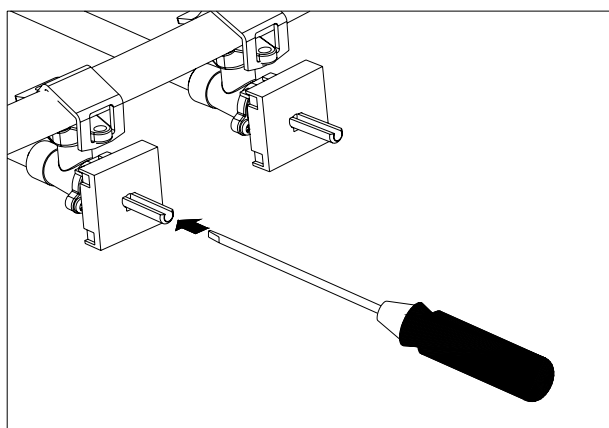


- To check for proper lighting, push in and turn a surface burner knob counter-clockwise to the LITE position. You will hear the igniter sparking.
- The surface burner should light when gas is available to the top burner. Purge air from supply lines by leaving knob in the LITE position until burner ignites. Each burner should light within 4 seconds in normal operation after air has been purged from supply lines.
- Visually check that burner has lit. Once the burner lights, the control knob should be turned out of the LITE position.
- There are separate electrodes (igniters) for each burner. Try each knob separately until all burner valves have been checked.

10. Adjust the "LOW" Setting of Surface Burner Valve

Test to verify if LOW setting should be adjusted:

- Push in and turn control to LITE until burner ignites.
- Push and quickly** turn knob to LOWEST POSITION.
- If burner goes out, reset control to OFF.
- Remove the surface burner control knob.
- Insert a thin-bladed screwdriver into the hollow valve stem and engage the slotted screw inside. Flame size can be increased (turning counterclockwise) or decreased (turning clockwise) with the turn of the screw.



Adjust flame until you can quickly turn knob from LITE to LOWEST POSITION without extinguishing the flame. Flame should be as small as possible without going out.

NOTE: Air mixture adjustment is not required on surface burners.

OPERATION OF OVEN BURNERS AND OVEN ADJUSTMENTS

11. Electric Ignition Burners

Operating of electric igniter should be checked after range and supply line connectors have been carefully checked for leaks and range has been connected to electric power.

The oven burner is equipped with an electric control system as well as an electric oven burner igniter. These control system require not adjustment. When the oven is set to operate, current will flow to the igniter. It will GLOW similar to a light bulb. When the igniter has reached a temperature sufficient to ignite gas, the electrically controlled oven valve will open and flame will appear at the oven burner. There is a time lapse from 30 to 60 seconds after the thermostat is turned ON before the flame appears at the oven burner. When the oven reaches the dial setting, glowing igniter will go off. The burner flame will go OUT in 20 to 30 seconds after the igniter goes OFF. To maintain any given oven temperature, this cycle will continue as long as the dial is set to operate.

After removing all packing materials and literature from the oven:

- Set oven to BAKE at 300°F. See Use & Care Manual for operating instructions.
- Within 60 seconds the oven burner should ignite. Check for proper flame, and allow the burner to cycle once. Reset controls to OFF.

12. Air Shutter-Oven Burner

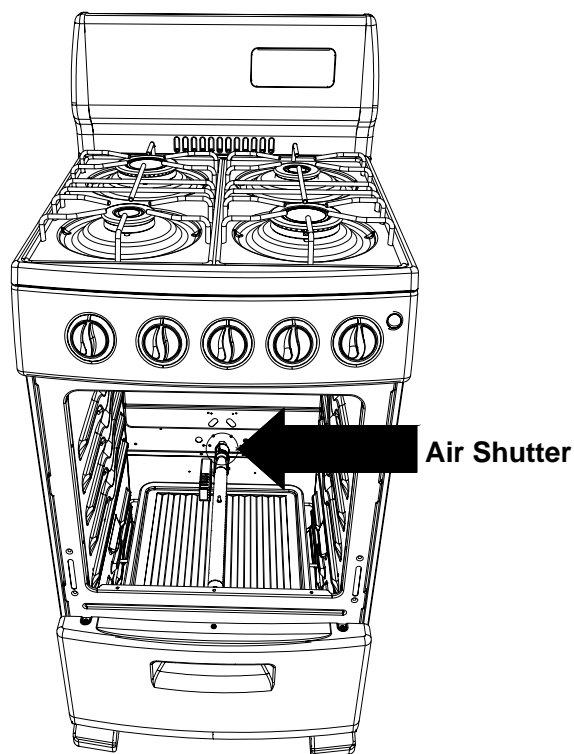
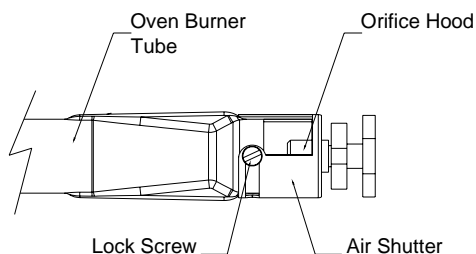
The approximate flame length of the oven burner is 1 inch (distinct inner, blue flame)

To determinate if the oven burner flame is proper, remove the oven bottom and set the oven to bake at 300°F.

To remove the oven bottom, slide it back into place to disengage front of oven bottom from oven front frame, and pull the oven bottom out of the oven.

If the flame is yellow in color, increase air shutter opening size. If the flame is a distinct blue, reduce the air shutter opening size.

To adjust loosen lock screw, reposition air shutter and tighten lock screw. Replace oven bottom.



13. Make sure Range is level

Level the range by placing a level horizontally on an oven rack. Check diagonally from front to back; then level the range by either adjusting the leveling legs or by placing shims under the corners of the range as needed.

14. After installation is complete, make sure all controls are left in the OFF position

Model and Serial Number Location

The serial plate is located on the right-hand surface of the oven front frame at the broil drawer; or the lower panel.

When ordering parts for or making inquiries about your range, always be sure to include the model and serial numbers from the serial plate on your range.

Your serial plate also tells you the rating of burners; the type of fuel and the pressure the range was adjusted for when it left the factory.

Gas Conversion

This range was adjusted at the factory for Natural gas as specified on the serial plate and it is equipped with fixed orifices and a convertible appliance pressure regulator.

To convert the unit from Natural gas to LP gas will require the replacement of the orifice hoods, and adjustment of air shutters on the burners and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator shall be in accordance with the nominal inlet pressure of the regulator used on the range (14 inches of water column pressure or ½ PSIG maximum) The range should be tested by pressurizing the regulator with an inlet pressure at least 1 inch water column above the manufacture's specified manifold pressure shown on the serial plate, as follow:

INLET PRESSURE IN INCHES OF WATER COLUMN	NAT GAS	LP GAS
Minimum	5	11
Maximum	14	14

a. Appliance Pressure Regulator Conversion:

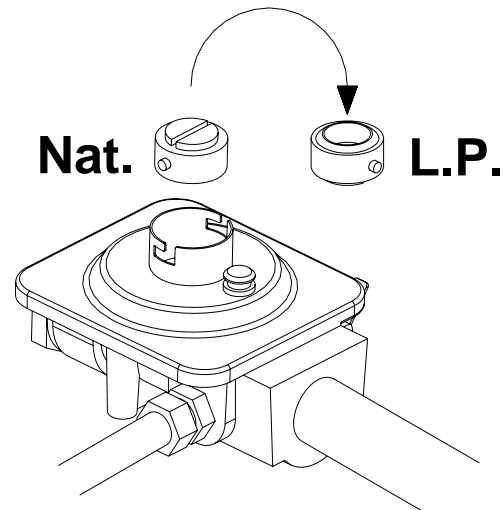
The regulator is located at rear of the range.

- Using a screw or coin, turn the cap counterclockwise to release from the pressure regulator. Be sure the O-ring gasket stays in place.
- Turn the cap over and place into the slots. Turn clockwise to lock in position. The letters corresponding with the type of gas being used should be visible on the exposed end of the cap.

b. Orifices Conversion:

To convert this unit to LP gas from Natural gas will require the exchange of orifice hoods.

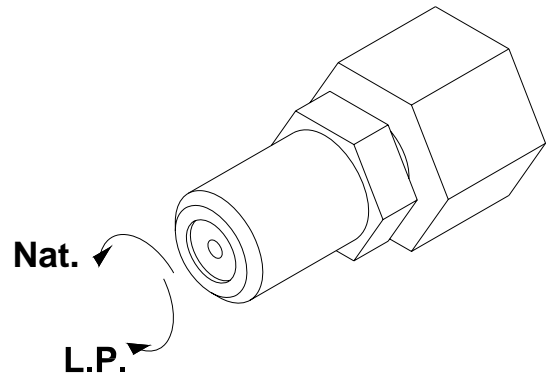
IMPORTANT: Save the orifices removed from the appliance for future use.



OVEN BURNER CONVERSION

- Remove oven bottom. To remove oven bottom, slide it back into place to disengage front of oven bottom from oven front frame, and pull the oven bottom out of the oven.
- Using ½" wrench, adjust oven burner spud as follows. For Natural to LP/Propane conversion tighten spud down clockwise until snug (approximately 2-1/2 turns). This restricts the flow of gas through the spuds to only that allowed by the hollow LP/Propane metering pin. Do not over tighten.

NOTE: For LP/Propane to Natural conversion, loosen spuds counterclockwise (approximately 2-1/2 turns). This increases the flow of gas around the metering pin.



SURFACE BURNER CONVERSION

- Remove each surface burner assembly
- Remove the surface burner orifice hoods counterclockwise
- Place the corresponding orifice hood on the burner fitting according to burner size:
9 K BTU Natural replace with orifice stamped 0.80 for LP
6 K BTU Natural replace with orifice stamped 0.65 for LP
- Turn the orifice hood clockwise by hand approximately one turn. Tighten the orifice hood clockwise with a wrench approximately 2 ½ turns.
- Replace each surface burner assembly

After conversion is complete, follow normal instructions for installation and burner operation/ adjustments.

15. Care, Cleaning and Maintenance

- Refer to USER GUIDE for operating and cleaning instructions.
- If removing the range is necessary for cleaning or maintenance, shut off gas supply.
- Disconnect the gas and electrical supply.
- If the gas or electrical supply is inaccessible, lift the unit slightly at the front and pull out away from the wall.
- Pull only as far as necessary to disconnect the gas and electrical supply.
- Finish removing the unit for servicing and cleaning.
- Reinstall in reverse order making sure to level the range and check gas connections for leaks.
- See Anti-Tip Instructions for proper anchoring instructions.